Dominique Cornin

Pouilly-Fuissé



ABOUT THE ESTATE

- Dominique Cornin founded his eponymous estate in 1993, and has since passed the reins on to his son, Romain, who studied winemaking in the U.S and New Zealand, as well as in the Mâcon.
- With holdings of 12.5 ha across multiple appellations, the estate celebrates the different terroirs of each individual site.
- Many of the plots have very old vines, some more than a century old.
- The estate has been certified organic since 2003 and currently practices biodynamic farming methods.
- These wines are a celebration of the Mâcon, highlighting the unique microclimates and soils. They show purity, finesse, and elegance.

APPELLATION
Pouilly-Fuissé

SUB-REGION
Mâcon

GRAPE VARIETY
100% Chardonnay

FARMING
Sustainable, Organic (Ecocert), Biodynamic, Vegan

SOIL
Clay-limestone

VINEYARDS & VITICULTURE
From four parcels in Chaintré and Fuissé planted between 1909 and 1965. The vines are Guyot trained.

HARVEST & VINIFICATION
Fermented with native yeast in tank. Full malolactic fermentation. Aged for approximately 12 months, 80–85% in stainless steel and 15–20% in oak barrels. Unfined and lightly filtered.

ALCOHOL BY VOLUME
13.0

PACK SIZE
12x750mL